

PATENT

Attorney Docket No. CONLINCO-04284

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

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JUL 17 2001

Inventor Application of: Asgeir Saebo *et al.*

Serial No.: 09/544,004

Group No.: 1617

Filed: 04/06/00

Examiner: S. Wang

Entitled:

CONJUGATED LINOLEIC ACID COMPOSITIONS

TECH CENTER 1600/2900

**RESPONSE TO OFFICE ACTION
MAILED JUNE 8, 2001**Assistant Commissioner for Patents
Washington, D.C. 20231#600
3498
72201

CERTIFICATE OF MAILING UNDER 37 C.F.R. § 1.8(a)(1)(i)(A)	
I hereby certify that this correspondence (along with any referred to as being attached or enclosed) is, on the date shown below, being deposited with the U.S. Postal Service with sufficient postage as first class mail in an envelope addressed to: Assistant Commissioner for Patents, Washington, D.C. 20231.	
Dated: <u>July 9, 2001</u>	By: <u>Mary Ellen Waite</u> Mary Ellen Waite

Sir:

This communication is responsive to the Office Action mailed June 8, 2001.

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In the Claims:

Applicants elect the claims in Group I without traverse. Therefore, please withdraw claims 20-23. With respect to the species election for claims 6 and 25, applicants elect the metal oxidant chelator species of ascorbic acid with traversal. Applicants respectfully remind that examiner that upon allowance of claims with this species, applicants will be entitled to examination of claims with other species.

Since no changes have been made to the Claims, applicants have not appended a version of the claims with markings to show changes. Accordingly, the Claims now pending in the application are:

1. A composition comprising an isomerized conjugated linoleic acid moiety, said composition containing less than 100 parts per million total of volatile organic compounds.

2. The composition of claim 1, wherein said isomerized conjugated linoleic acid moiety is a free fatty acid.

3. The composition of claim 1, wherein said isomerized conjugated linoleic acid moiety is an alkyl ester.

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4. The composition of claim 1, wherein said isomerized conjugated linoleic acid moiety is a triacylglyceride.

5. The composition of claim 1, wherein said composition further comprises a metal oxidant chelator.

6. The composition of claim 5, wherein said metal oxidant chelator is selected from the group consisting of citric acid esters and lecithin.

7. The composition of claim 1, wherein said composition contains less than 50 parts per million total of volatile organic compounds.

8. The composition of claim 1, wherein said composition contains less than 10 parts per million total of volatile organic compounds.

9. The composition of claim 1, wherein said composition contains less than 5 parts per million total of volatile organic compounds.

10. A food product comprising an isomerized conjugated linoleic acid moiety and a metal oxidant chelator, wherein said isomerized conjugated linoleic acid moiety contains less than 100 parts per million total of volatile organic compounds.

11. The food product of claim 10, wherein said moiety is selected from the group consisting of a triacylglyceride, a free fatty acid, and an alkyl ester.

12. The food product of claim 10, wherein said isomerized conjugated linoleic acid moiety contains less than 50 parts per million total of volatile organic compounds.

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13. The food product of claim 10, wherein said isomerized conjugated linoleic acid moiety contains less than 10 parts per million total of volatile organic compounds.

14. The food product of claim 10, wherein said isomerized conjugated linoleic acid moiety contains less than 5 parts per million total of volatile organic compounds.

15. A food supplement comprising a isomerized conjugated linoleic acid moiety and an metal oxidant chelator, wherein said isomerized conjugated linoleic acid moiety contains less than 100 parts per million total of volatile organic compounds.

16. The food supplement of claim 15, wherein said moiety is selected from the group consisting of a triacylglyceride, a free fatty acid, and an alkyl ester.

17. The food supplement of claim 15, wherein said isomerized conjugated linoleic acid moiety contains less than 50 parts per million total of volatile organic compounds.

18. The food supplement of claim 15, wherein said isomerized conjugated linoleic acid moiety contains less than 10 parts per million total of volatile organic compounds.

19. The food supplement of claim 15, wherein said isomerized conjugated linoleic acid moiety contains less than 5 parts per million total of volatile organic compounds.

24. A food product comprising a conjugated linoleic acid moiety and a metal oxidant chelator.

25. The food product of Claim 24, wherein said metal oxidant chelator is selected from lecithin and ascorbic acid.

26. The food product of Claim 24, wherein said conjugated linoleic acid moiety contains less than 100 ppm volatile organic compounds.
27. The food product of Claim 24, wherein said conjugated linoleic acid moiety contains less than 5 ppm volatile organic compounds. **BEST AVAILABLE COPY**
28. The food product of Claim 24, wherein said conjugated linoleic acid moiety is an ester of conjugated linoleic acid.
29. The food product of Claim 24, wherein said conjugated linoleic acid moiety is a triglyceride containing conjugated linoleic acid.
30. The food product of Claim 24, wherein said conjugated linoleic acid moiety is a free fatty acid.
31. A food product comprising an isomerized conjugated linoleic acid moiety, said conjugated linoleic acid moiety having a sufficiently low volatile organic compound concentration so that the taste and smell of said food product is not affected.
32. The food product of Claim 31, wherein said conjugated linoleic acid moiety is an alkyl ester.
33. The food product of Claim 31, wherein said conjugated linoleic acid moiety is a free fatty acid.
34. The food product of Claim 31, wherein said conjugated linoleic acid moiety is a triglyceride.
35. A composition comprising an isomerized conjugated linoleic acid moiety, said conjugated linoleic acid moiety having a sufficiently low volatile organic compound concentration so that the taste and smell of said composition is not affected.

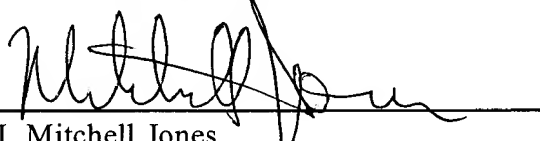
36. The composition of Claim 35, wherein said conjugated linoleic acid moiety is an alkyl ester.

37. The composition of Claim 35, wherein said conjugated linoleic acid moiety is a free fatty acid.

38. The composition of Claim 35, wherein said conjugated linoleic acid moiety is a triglyceride.

Applicants respectfully that Claims submitted are in condition for allowance.

Dated: July 9, 2001


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AMENDMENT TRANSMITTAL

BOX NON FEE AMENDMENT

Assistant Commissioner for Patents
Washington, D.C. 20231

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I hereby certify that this correspondence (along with any referred to as being attached or enclosed) is, on the date shown below, being deposited with the U.S. Postal Service with sufficient postage as first class mail in an envelope addressed to: Assistant Commissioner for Patents, Washington, D.C. 20231.

Dated: July 9, 2001

By: Mary Ellen Waite

Mary Ellen Waite

Sir or Madam:

Transmitted herewith is an amendment for this application. The fee has been calculated as shown below.

	CLAIMS REMAINING AFTER AMENDMENT		HIGHEST NUMBER PREVIOUSLY PAID FOR	PRESENT EXTRA		RATE	ADDITIONAL FEE
Total Claims	34	—	38	0	×	18.00	\$0.00
Independent Claims	6	—	7	0	×	80.00	\$0.00

TOTAL DUE 0.00

1. No additional fee is required.
2. Please charge any additional fees, including any fees necessary for extensions of time, or credit overpayment to Deposit Account No. 08-1290. An originally executed duplicate of this transmittal is enclosed for this purpose.

Dated: July 9, 2001

By: J. Mitchell Jones

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